rec Foll	l n ow	ir			of \$50.00 is after 1st		City	of Ro	ock			In	spe	ect	ion Report		 First aid I Allergy po Vomit cleat Employee 	olicy/traini In up	ng	
	Date: Time in: Time out: License/Per 09/09/2020 9:55 10:27 FS 90														-	Est. Type Risk Category Page 1			2	
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner N									4-Investigation			1		5-CO/Construction 6-Other TOT * Number of Repeat Violations:			RE		
То	Tom Thumb 2964 fuel center Tom Thumb											✓ Number of Violations COS:			3/97/	Δ				
	Physical Address: Pest control : N Goliad Store Compliance Status: Out = not in compliance IN = in compliance No							Hood Grease tra Na Store						e trap : Follow-up: Yes S 3/9			0/01/1	<u> </u>		
Ma					Status: Out = not in con e points in the OUT box for e	npliance IN = in c each numbered ite	ompliance m		not o n appi						$\begin{array}{ll} \text{pplicable} & \text{COS} = \text{co} \\ \text{, NA, COS} \end{array}$	orrected on Ma	site \mathbf{R} = repeat vio	lation W-Wat e box for R	ch	
Co	Priority Items (3 Points) violations							lations R	equir	-	n <i>mea</i> ompl				tive Action not to exe	ceed 3 da	iys		T	
O U T	I N	$ \begin{array}{c c c c c c c c c c c c c c c c c c c $]	R	O U T	I N	N O	N A		Employee Health 12. Management, food employees and conditional employees;							
		1. Proper cooling time and temperature									~				knowledge, responsibilities, and reporting					
	~				2. Proper Cold Holding temperature(41°F/ 45°F) See						~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Policy in files					
		3. Proper Hot Holding temperature(135°F)									Preventing Contamination by Ha									
		4. Proper cooking time and temperature						in 2	_		~		14. Hands cleaned and properly washed/ Gloves used 15. No bare hand contact with ready to eat foods or ap						_	
		5. Proper reheating procedure for hot holding (165°F in 2 Hours)									alternate method properly followed (APPROVI No food handling					lowed (APPROVED				
	6. Time as a Public Health Control; procedures & r						cords									ceptible Populations	fered			
					Арр	Approved Source										16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
					7. Food and ice obtained good condition, safe, and destruction	1 in						Chemicals								
	~				8. Food Received at prop Store receiving								~		17. Food additives; & Vegetables	approved	and properly stored;	Washing Fruits	Γ	
		B			Protection	from Contamin	ation			3					18. Toxic substance See attached	es properl	y identified, stored an	d used		
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting											Water/ Plumbing				
	~	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature				and		19. Water from approved source; Plumbing insta backflow device City approved			rce; Plumbing install	ed; proper								
		~			11. Proper disposition of reconditioned	f returned, previo	ously served	or			~						water Disposal System	m, proper		
0	I	N	N	С	Prio	ority Foundat	ion Items	-	ts) <i>vi</i> R	olat 0	_	Req N	uire N	Con	rrective Action withi	in 10 day	<i>'S</i>		R	
U T	N	0	A	0 S	Demonstration	0				U T		0	A	O S		-	re Control/ Identific			
	/	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) Pp 22. Food Handler/ no unauthorized persons/ personnel				-			~				27. Proper cooling r Maintain Product To28. Proper Date Ma	emperatu		quate to	_			
					Рр		_				~		*	C	accurate, and calibrat	ed: Chemical/	_			
	_			[Labeling	-				~				Thermal test strips digital					
					23. Hot and Cold WaterSee24. Required records ava				_						-	-	t, Prerequisite for O	-		
	~				destruction); Packaged F						~				Posted		· (···································	5 F)		
					Conformance w 25. Compliance with Va			and									ipment, and Vendin acilities: Accessible a			
	~				HACCP plan; Variance of processing methods; man	obtained for spec	cialized				~				supplied, used	U				
						umer Advisory					~				designed, constructed	ed, and us				
	~				26. Posting of Consumer foods (Disclosure/Remin All prepackaged corr	nder/Buffet Plate					~				33. Warewashing Fa Service sink or curb Premixed		installed, maintained, facility provided	used/		
	Ţ	N	N	C	Core Items (1 Point		equire Cor			Not 0						on , Whie	chever Comes First		R	
O U T	I N	N O	N A	C O S		of Food Contami			R	U T	Ν	N O	N A	C O S			Identification		к	
	~				34. No Evidence of Insec animals		·						~		41.Original containe	er labelin	g (Bulk Food)			
	~				35. Personal Cleanliness			use							42 Non Fred Co.	•	ical Facilities		Ţ.	
\square	~				36. Wiping Cloths; prop No buckets use 37. Environmental conta	ed	nea				~				42. Non-Food Conta		lighting; designated a	areas used	\downarrow	
					37. Environmental conta 38. Approved thawing m				4						_		verly disposed; faciliti		+	
															ç		ed, maintained, and cl		+	
\vdash	_	_			Proper 39. Utensils, equipment,	r Use of Utensils		red,		_	~				Watch drains		constructed, supplied		+	
					dried, & handled/ In use Stored cleaned 40. Single-service & sing	e utensils; proper gle-use articles;	ly used properly stor	red			~				47. Other Violation		**		+	
W					and used Watch u	use unde	er cup	lids				~								

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Pat Oney	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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	nent Name: Numb 2964 Fuel center	Physical A N Goli		City/State: Rockwa		License/Permit # FS 9053	Page	2 of 2				
		N GOI	TEMPERATURE OBSERVA		.11	100000						
Item/Loca	tion	<u>Temp F</u>	Item/Location	Temp F	Item/Locat	ion		<u>Temp F</u>				
Milk cooler		34/34										
	Freezer	-3										
	1 166261	-0										
		OB	SERVATIONS AND CORRECT	IVE ACTIO	NS							
Item	AN INSPECTION OF FOUR ESTABLISHMENT HAS BEEN MADE. FOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
Number	NOTED BELOW:											
	Using reddy ice - prebagged outside and Tom Thumb ice inside for customer											
	Limiting 1 customer in store at. Time											
	Plexiglass at pos											
	Hot water at hand sink - 114 and three compartment											
W	Sink sanitizer - 200 ppm Clean drains where needed											
W	Best to Store hand sanitizer below cup lids in customer self service e area											
	Customers are filling drinks BUT not refilling drinks at this time											
	All commonly touched surfaces are sanitized every few customers more often than 1 hr											
	Watch use of mop sink											
	Beverage nozzles look good											
	Avoid using paper towels under cup lids											
	Cleaning machines every other day											
	All straws are sleeved for customer self service											
	Avoid cloth rugs where possible											
	Hot water at 123 F in restroom											
	Cloth towels stored un											
18	Spray bottles to indicate what is inside the bottle - triple play is in a no rinse sani bottle											
	They are both quats but should be labeled specifically as to what is inside											
	Using bleach for drains only											
18	Using triple play for customer surfaces - advised to use per label/ need label with on site to follow											
	Label refers to case label											
Received (signature)			Print:			Title: Person In Charge/	Owner					
	See abov	'e										
Inspected (signature)	^{by:} Kelly Kírkpa	L / 1	Print:									
	κειιν κίνκρα	trick	(KS			Samples: Y N #	collecte	d				
	(Powiced 00, 2015)											